



State of California - The Resources Agency
DEPARTMENT OF FISH AND GAME
2011 MENDOCINO ELK HUNT
www.dfg.ca.gov



Congratulations on receiving a Mendocino Elk tag! This hunt has was a new hunt in 2010.

Elk in this hunt area are entirely on private property. These lands are open to elk hunting only with the **written permission** of the land owner. Your elk tag does not give you the authority to enter private property nor is it valid on Private Land Management (PLM) areas that currently harvest elk. The Department does **NOT** have list of landowners who would allow access. Visit the above website address for specific zone regulations (hunt zone map, description, and harvest success information can also be viewed at this address).

Some elk within the hunt area may have been fitted with radio collars to provide us with important management information. In the event that you take a collared elk, please contact either Mr. Joe Hobbs at (916) 445-9992 or Scott Koller at (707) 456-0329 immediately so we can make arrangements to get the collar. To prevent loss of data, it is important to contact us as soon as possible.

The Department is collecting teeth from animals taken by hunters for age analysis. Successful hunters should follow directions on the tooth envelope (included with this flyer) to remove the two front teeth (and only the two front teeth, please do not send in sections of the jaw) and submit them to the Department. Please do not wrap teeth in plastic or foil. The Department will post the age analysis results at <http://www.dfg.ca.gov/wildlife/hunting/elk> for hunters that submit teeth from their hunt. The age of your animal can be found by using your hunting license number (from the 2011-2012 license year). Please note that these results may not be available until **December** of the **following** year.

Please remember that all hunters MUST return tag report cards to the Department within one week after the close of the elk season REGARDLESS of whether an elk was taken.

Care of Meat: Conditions during the elk hunting season can be quite warm. It is critical you are prepared to properly care for the meat if you harvest an animal. Elk are large mammals and hold heat which leads to spoilage. Open up the elk as soon as possible including the neck area. You should be prepared to skin and quarter or bone your elk **immediately** after it is tagged. The meat should be hung in flyproof breathable sacks in the shade until you pack it out. If you are hunting by yourself, you will need, at minimum, four game sacks, plenty of rope, a game hoist, a knife, a knife sharpener, and a pack frame. A meat saw or hatchet and a tarp would also likely be helpful. Be prepared to remove all portions of a harvested animal in a timely fashion to prevent wanton waste, violators will be cited.

Our goal is to assure that you have a safe and enjoyable hunting experience. If you need information as you plan for your hunt, please contact Scott Koller at (707) 456-0329, or Mr. Joe Hobbs, Elk Program Coordinator, at (916) 445-9992. Thank you for your cooperation. We hope you have a successful hunt. Good luck!